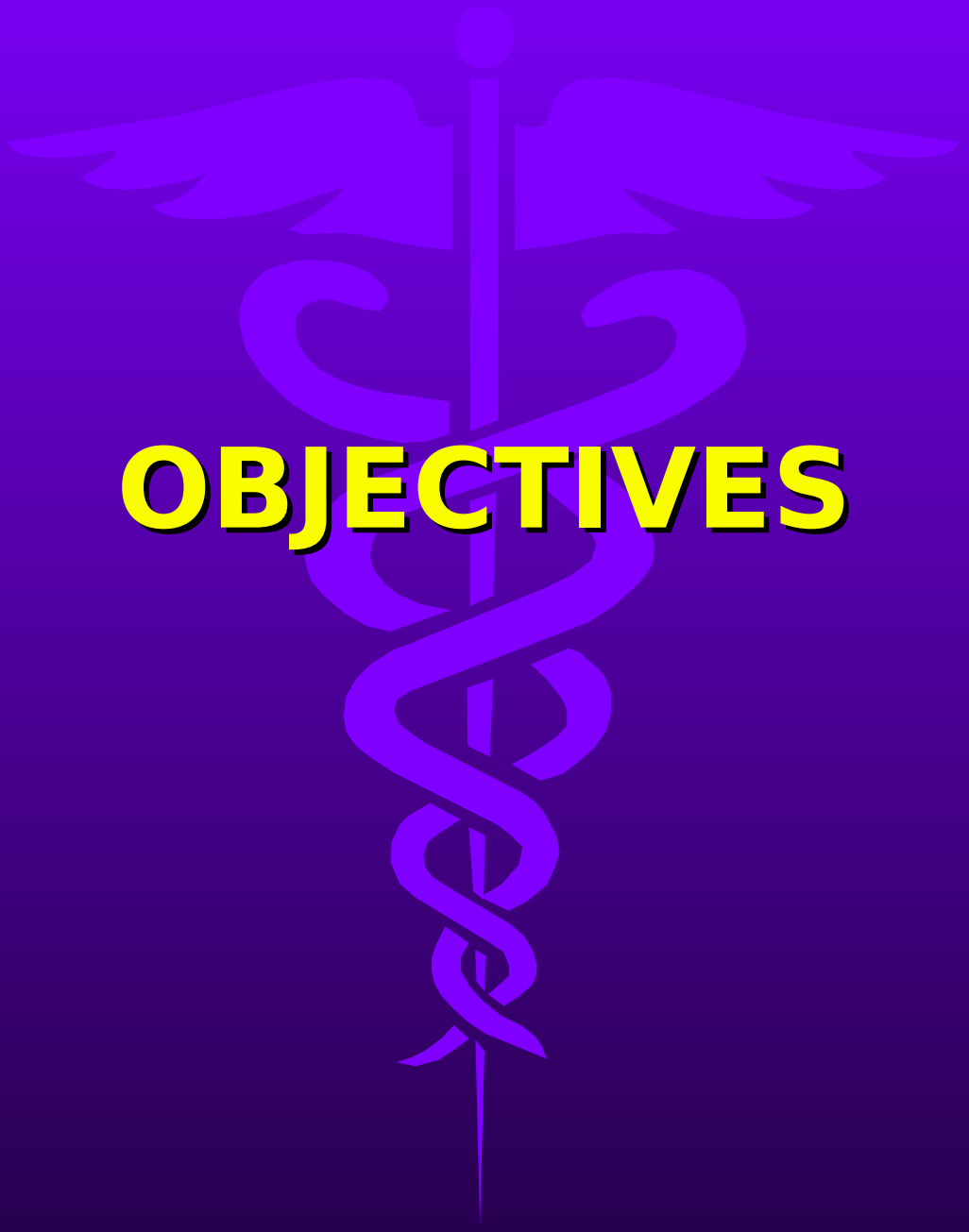
FOOD SERVICE SANITATION IN THE FIELD

Lesson 4

FOOD SERVICE SANITATION IN THE FIELD

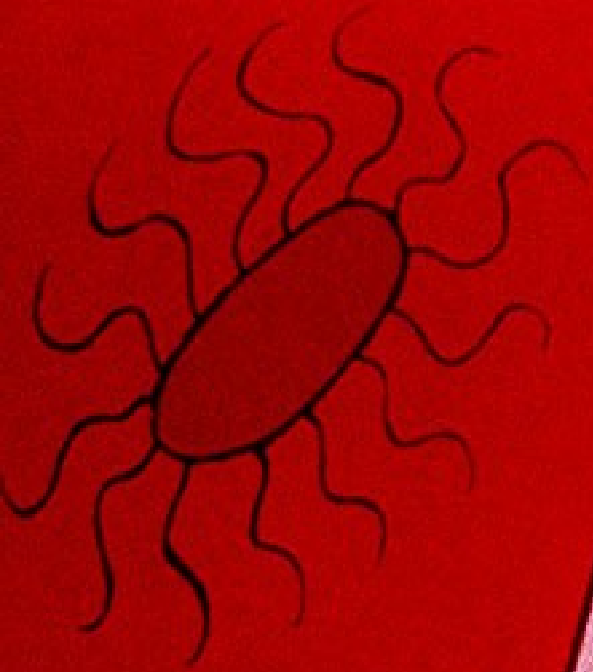


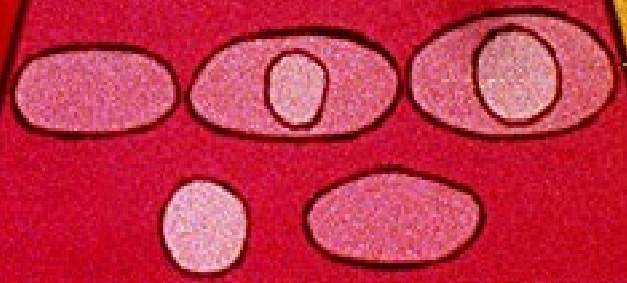
OBJECTIVES

IMPORTANCE OF SANITARY PRACTICES IN FOOD HANDLING

BACTERIA THAT CAUSE MOST OF THE REPORTED FOODBORNE ILLNESS

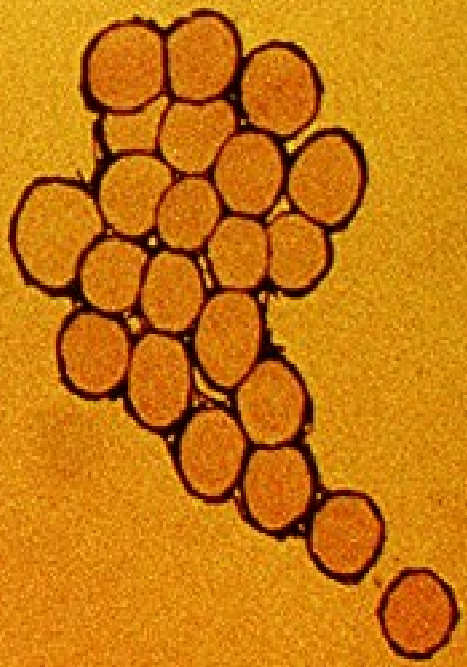
SALMONELLA





Clostridium perfringens

STAPHYLOCOCCUS



FACTORS THAT MOST OFTEN CAUSE FOODBORNE DISEASE OUTBREAKS

FAILURE TO:

- Refrigerate to 45 degrees
- Maintain hot foods at 140 degrees
- Protect from cross-contamination
- Use proper transportation and storage
- Protect from contamination

FACTORS THAT CONTRIBUTE TO FOODBORNE OUTBREAKS

FAILURE TO PROPERLY REFRIGERATE

A. Keeping foods at room temperature
B. Storing foods in large quantities (stock pots) in refrigerators
C. Leaving foods cool to room temperature and then refrigerate
D. Storing foods in refrigerators at temperatures that are higher than recommended for extended periods of time

ADS LETTUCE
PREMIUM BANANAS
Chiquita
PREMIUM BANANAS

FOOD SERVICE SANITATION

Storage of Food

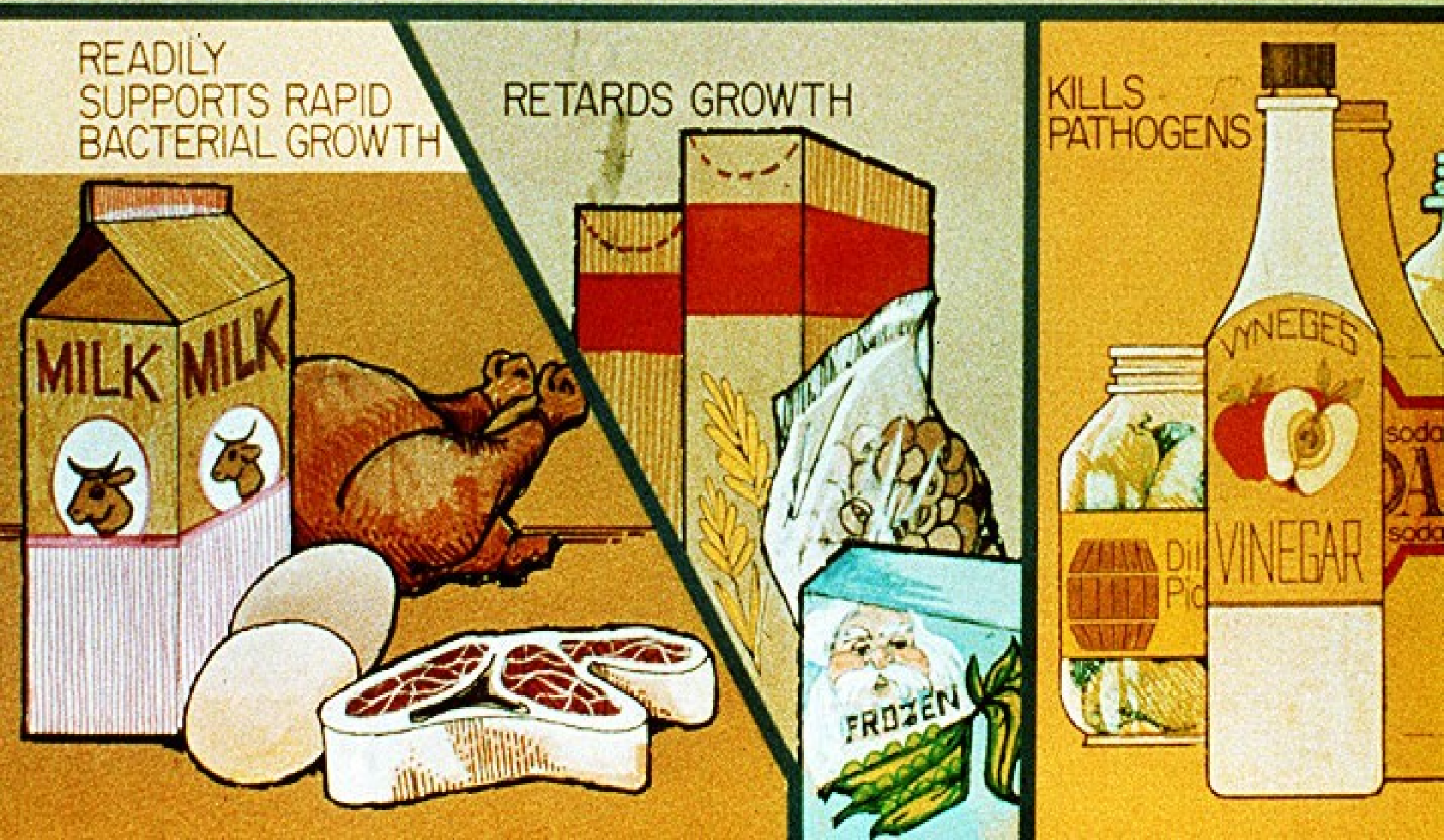
- Food requiring refrigeration
- Potentially hazardous food
- Semiperishable food
- Acid foods

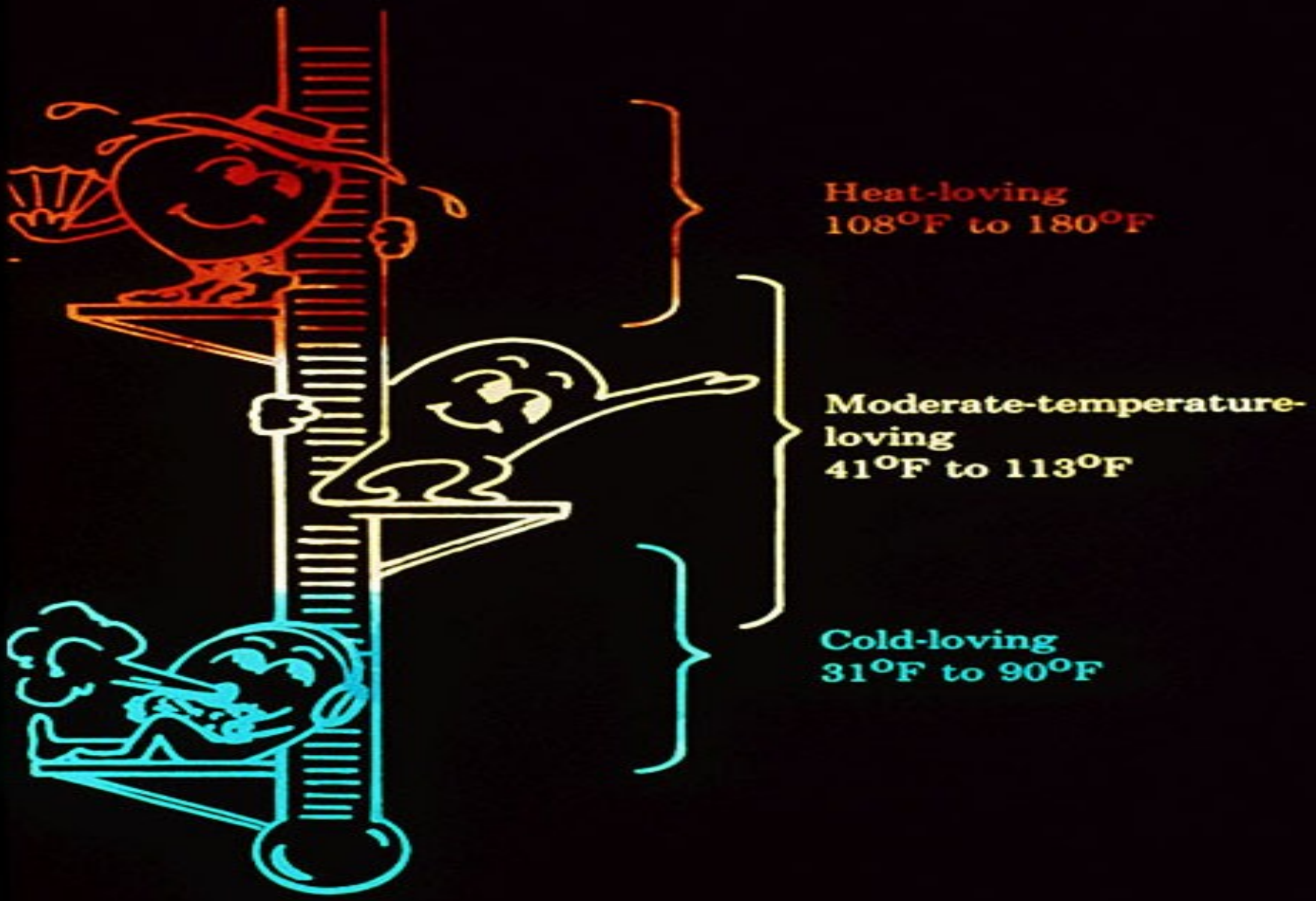
WHAT ARE THE SAFE FOOD TEMPERATURES?

FOOD STORAGE
Foods Requiring Refrigeration

- Must be stored at temperatures of 41°F (7°C) or below
- Foods in an ice chest must be kept below 50°F (10°C)

CLASSES OF foods...




Heat-loving
108°F to 180°F
Moderate-temperature-loving
41°F to 113°F
Cold-loving
31°F to 90°F

HOT FOODS/PREHEAT CONTAINER

- Remove the inserts
- Pour 2 qts. of boiling water into the container
- Close lid let stand for 30 min.
- Pour out enough water to provide room for the inserts
- Put inserts in container and close

COLD FOODS/PRECHILL CONTAINER

- Remove inserts
- Put crushed ice or 2 qts. Iced water into the container
- Close lid let stand for 30 min.
- Pour out enough water to provide room for the inserts
- Put inserts in container and close

FOOD SERVICE SANITATION

Acid Food

- Food high in acid such as citrus fruit drink or other acidified drinks and potato salad must never be stored in galvanized containers:
  - can dissolve the zinc causing heavy metal poisoning!

ESSENTIALS OF PERSONAL HYGIENE FOR FOOD HANDLERS

AVOIDANCE OF CONTAMINATION OF HANDS

HANDWASHING

GENERAL BODY CLEANLINESS

REPORTING OF DISEASE SYMPTOMS

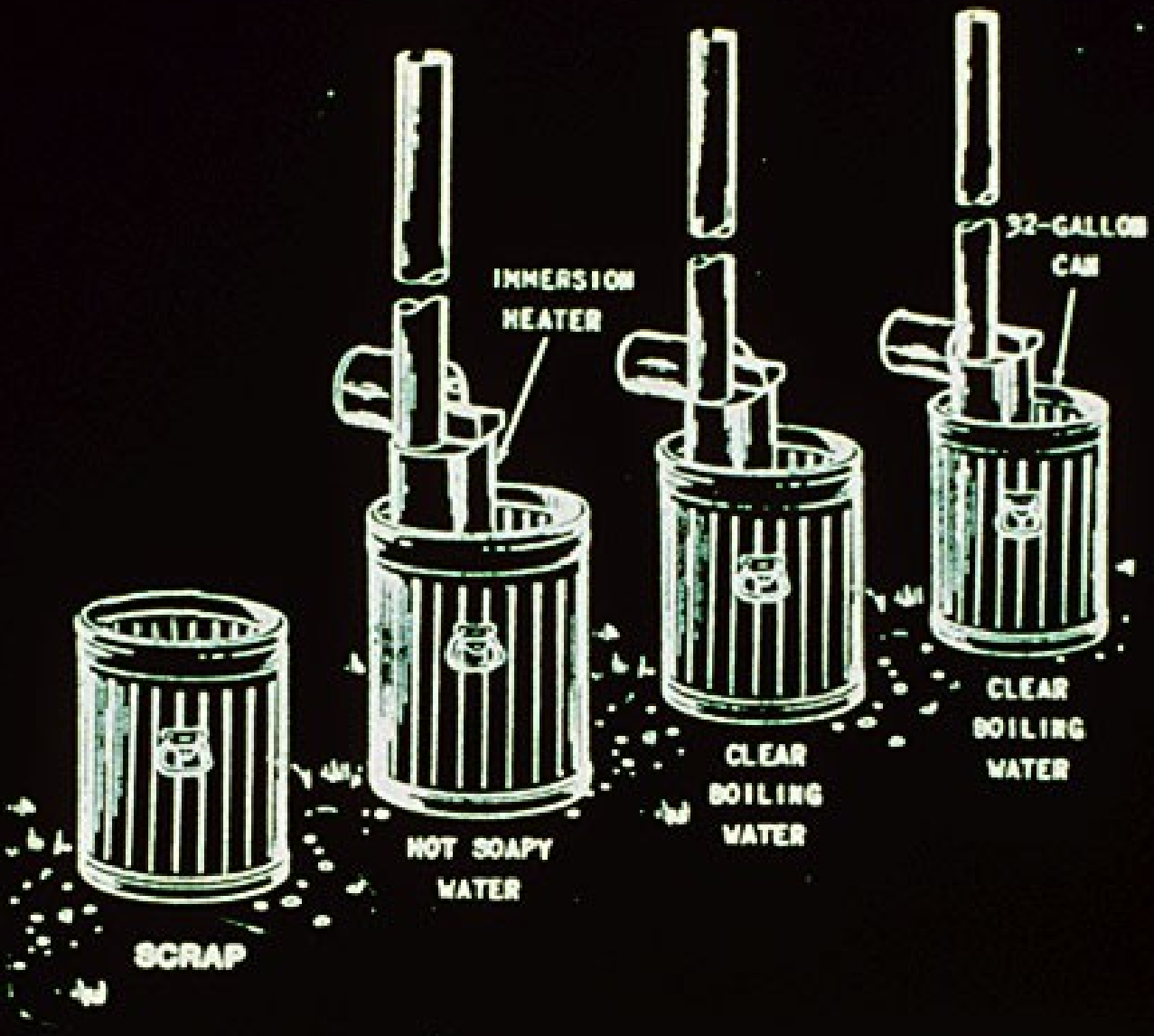
COVERING OF SNEEZE ETC....

FOOD SERVICE SANITATION

Personal Hygiene of Food Handlers

- Daily inspections by supervisors
- Training and maintenance
- Enough latrine/washing devices
- Proper hand washing
- (Overseas) Consider the nature of disease prevalence of locals

WASHING AND SANITIZING OF UTENSILS



MESS KIT LAUNDRY

FOOD SERVICE SANITATION

Physical Facilities

- Must be free of rodents, insects, and other vermin
- Screening and ratproofing methods must be used
- Food and utensils must be stored in protected places

FOOD SERVICE SANITATION

Physical Facilities

- Must have proper waste disposal for control of rodents/insects
- Proper care must be used when applying pesticides
- Pesticides must never be stored in any food storage area

PREPARING AND SERVING FOOD

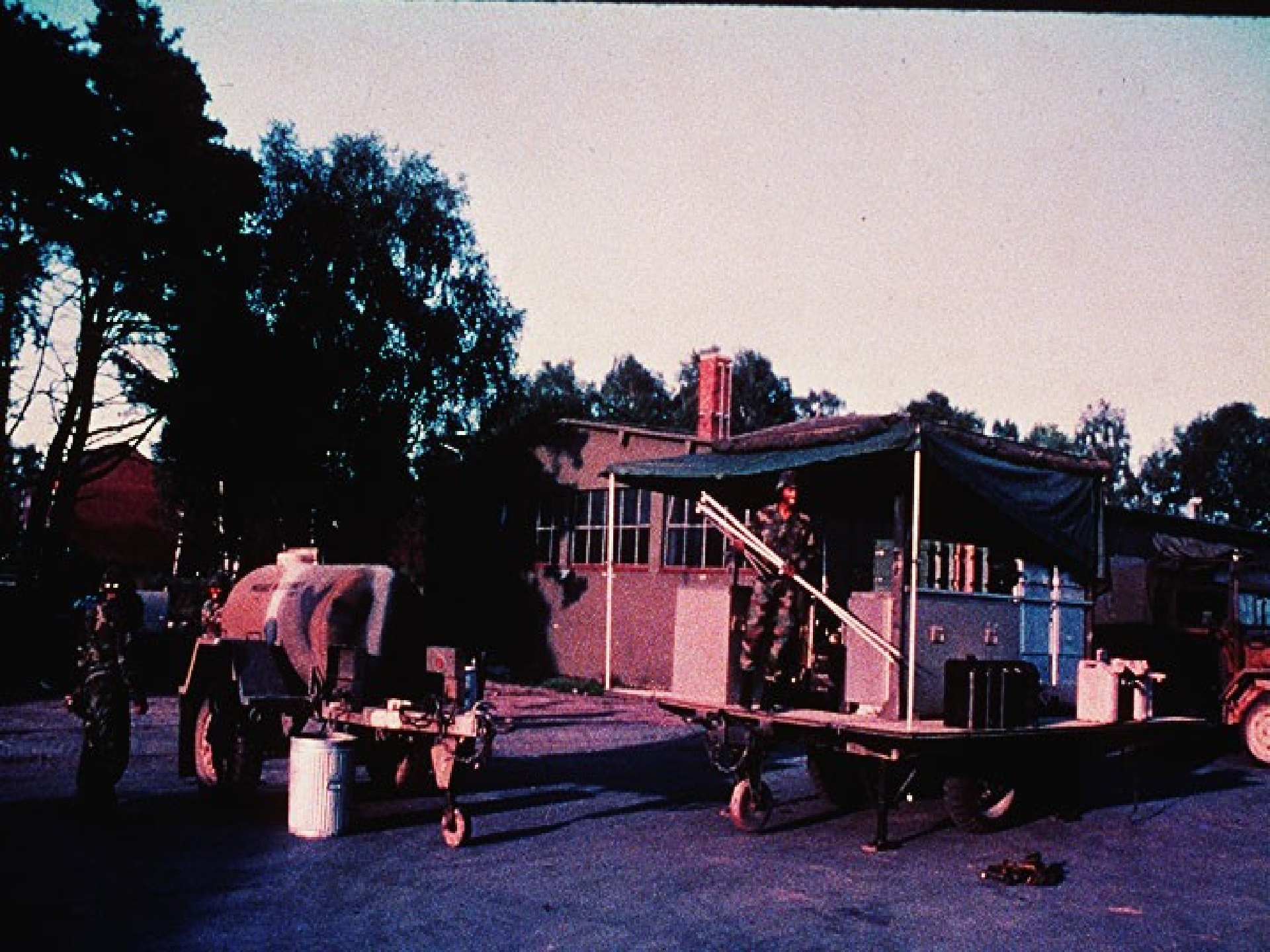
PREPARING AND SERVING FOOD

Disinfection of Fruits and Vegetables

- Disinfectant, Food Service
- Liquid household bleach 5% 1 Tbs/gal of water (200ppm)
- Hot water (160^{o}F) immersion
- Calcium Hypochlorite

INSPECTING FOOD SERVICE FACILITIES

“Say Sarge, you said we’d have an inspection Monday and this is Friday. How long do you expect us to keep this place clean?”



SUMMARY

- How food is transported, stored, prepared, and served affects the mission
- Supervisory control to prevent foodborne outbreaks
- Food service facility inspections